

Chewy Oatmeal Cookies

Makes: 50 Servings

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Ingredients	Weight	Measure
Brown sugar	9 oz	
Unsalted Butter	6 oz	
Salt		1/2 tsp
Honey	2 oz	
Cider vinegar		1 Tbsp
Whole eggs		1 each
Vanilla extract		1 Tbsp
Whole wheat flour	5 oz	
Rolled oats - ground	4 oz	
Rolled oats	1 oz	
Baking soda		3/4 tsp
baking powder		1/2 tsp
Ground cinnamon		2 tsp
Ground ginger		1/4 tsp
Ground nutmeg		1/4 tsp
Optional: dried fruit	5 oz	
Raisins	5 oz	
Pecans - chopped	3 1/2 oz	

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	103	
Total Fat	5.15 g	
Protein	1.38 g	
Carbohydrates	14.17 g	
Dietary Fiber	1.1 g	
Saturated Fat	2.16 g	
Sodium	56.93 mg	

Directions

1. Cream ingredients from step one together to a smooth paste. Scrape down well!
2. Sift dry ingredients from step two in a hand mixing bowl.
3. Add in egg to butter mixture and fold in sifted dry ingredients. Stir in dried fruit, raisins and pecans from step three.
4. Scoop cookies out on a lined sheet pan 4x6. Bake at 350 degrees F for 12-14 minutes.

Notes

Additional Tips

Equipment needed: 5 qt. mixer, bowl and paddle attachment, Rubber Spatula and #50 portion scoop